

DINNERLY



Fan Fave: Satay Pork Stir-Fry with Pak Choy and Rice



25 minutes



2 Servings

This lip-smacking stir-fry is equal parts tasty and easy. Get the rice on the boil while you make the sauce and stir-fry the veggies and pork, then deliciousness is served.

WHAT WE SEND

- 150g jasmine rice
- 1 red onion
- 1 carrot
- 1 bunch pak choy
- pork stir-fry
- 2 x 40g peanut butter ⁵

WHAT YOU NEED

- 1 garlic clove
- 1½ tbs soy sauce ⁶
- 1 tbs honey
- 2 tbs vegetable oil

TOOLS

- 2 small saucepans with lids
- medium frypan

Our veggies come straight from the farm,
so please wash them before cooking.

ALLERGENS

Peanuts (5), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 855kcal, Fat 42.5g, Carbs 87.7g,
Proteins 52.1g



1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



2. Prep ingredients

Meanwhile, cut the **onion** into thin wedges. Peel the **carrot**, halve lengthwise and thinly slice. Reserve the **pak choy** leaves and thickly slice the stems. Crush or finely chop **1 garlic clove**. Separate the **pork stir-fry**.



3. Make satay sauce

Put the **peanut butter**, **1½ tbs soy sauce**, **1 tbs honey** and **60ml (¼ cup) water** in a small saucepan over low heat. Bring to a simmer, whisking to combine, then remove from the heat and cover to keep warm.



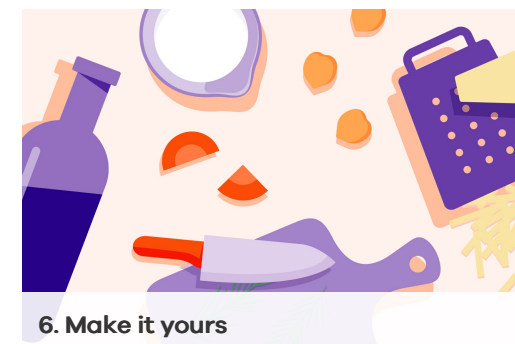
4. Stir-fry veggies

Heat **1 tbs vegetable oil** in a medium frypan over high heat. Stir-fry the **onion, carrot, pak choy stems** and **half the garlic** for 1-2 mins until almost tender. Add the **pak choy leaves** and stir-fry for a further 1 min or until wilted. Remove from the pan.



5. Sir-fry pork and serve up

Heat **1 tbs vegetable oil** in the same pan over high heat. Stir-fry the **pork** and **remaining garlic** for 2-3 mins until browned. Add **half the satay sauce** and cook for 1-2 mins until slightly thickened. Remove from the heat and season with **pepper**. Divide the **rice, veggies** and **pork satay** among bowls. Drizzle with the **remaining satay sauce** and enjoy!



6. Make it yours

Have some lemon or lime on hand? Squeeze some over the satay pork for a vibrant finish.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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